

Food Safety and Inspection Service Washington, D.C. 20250

JUL 2 2004

Dr. Nelmon Oliveira Costa
Director, Department of Inspection for
Products of Animal Origin/SDA
Pecuaria e Abastecimento (MAPA)
Ministry of Agriculture
Block D, 4th Floor, Room 407
70043-900 Brasilia DF
Brazil

Dear Dr. Costa:

The Food Safety and Inspection Service has completed a special audit of Brazil's meat inspection system. The audit was conducted November 10 - November 20, 2003. Comments from Brazil have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202.720.3781, by fax at 202.690.4040, or by email at sally.white@fsis.usda.gov.

Sincerely,

Sally White Director

International Equivalence Staff

Office of International Affairs

Enclosure

FINAL

JUN 15 2004

FINAL REPORT OF A SPECIAL FOLLOW-UP AUDIT CARRIED OUT IN BRAZIL COVERING BRAZIL'S MEAT INSPECTION SYSTEM

November 10 through November 20, 2003

Food Safety and Inspection Service United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

Central Competent Authority, Departamento de Inspecao de Produtos de Origem Animal (DIPOA) CCA

FSIS Food Safety and Inspection Service

1. INTRODUCTION

The audit took place in Brazil from November 10 through November 20, 2003.

An opening meeting was held on November 10 in Brasilia with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the special, follow-up audit of Brazil's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA and/or representatives from the regional and local inspection offices.

2. OBJECTIVE OF THE AUDIT

This was a special, follow-up audit. The objective was to determine if establishment-paid inspectors were working in establishments certified for export (U.S.-certified) to the United States. The scope of the audit encompassed a review of records at the headquarters office in Brasilia pertaining to payment of the inspectors assigned to the U.S.-certified establishments, and a review of six establishments certified for export to the U.S. Among other things, the FSIS auditor reviewed a list of all inspectors working in each U.S.-certified establishment and the corresponding salary documentation for each employee for the period June 1, 2003 through September 30, 2003.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, four meat slaughter establishments, one meat processing establishment, and one cold storage facility.

Competent Authority Visits			Comments	
Competent Authority	Central	1		
	Regional	0		
	Local	6	Establishment level	
Meat Slaughter Establishme	ents	4		
Meat Processing Establishments		1		
Cold Storage Facilities		1		

3. PROTOCOL

At the opening meeting, the auditor explained that Brazil's meat inspection system would be audited against a specific FSIS regulatory requirement which mandates that all inspection personnel working in establishments certified for export to the U.S. be paid by the government of the exporting country.

This audit was conducted in two parts. The first part involved visits with CCA officials to review documents pertaining to employment and payment of official inspectors. The second part involved on-site visits to six establishments: four slaughter establishments, one processing establishment, and one cold storage facility to ascertain what, if any,

inspection duties were being performed by establishment-paid inspectors. During the onsite establishment visits, the auditor reviewed daily records relating to assignment of inspectors to various inspection tasks and assessed how inspection services were carried out by DIPOA officials.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end).

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/OPPDE/FAS/index.htm

Past audits of Brazil's inspection system have shown problems pertaining to payment of inspectors working in the U.S.-certified establishments.

- During the February 1998 audit, FSIS found that Brazil was using non-government paid inspectors in some establishments. Subsequent to this 1998 audit, FSIS advised Brazilian officials in two conference calls and in writing that use of non-government paid inspectors was not acceptable. In January 1999, Brazilian government officials informed FSIS that action had been taken to resolve this problem.
- At the exit conference following the September 2003 audit, the FSIS auditor was informed that establishment-paid inspectors might be performing some official inspection duties in U.S.-certified establishments. In addition, the FSIS auditor was informed about a Brazilian law that permits use of establishment-paid personnel to work as auxiliaries in official establishments in certain situations.

6. MAIN FINDINGS

6.1 Government Oversight

The control of Brazil's meat inspection service is under the Ministerio of Agricultura e do Abastecimento with the section of Inspection of Products of Animal Origin specifically supervising the slaughter and inspection of meat products. Regional offices provide oversight of inspection in the regions with regional supervisors providing guidance for inspection activities.

6.1.1 Ultimate Control and Supervision

DIPOA has allowed establishment-paid employees to perform various official inspection duties. Therefore, DIPOA does not have ultimate control and supervision over official

activities of all employees. At the time of this audit, there were 185 establishment-paid employees working in 28 U.S.-certified establishments.

6.1.2 Assignment of Competent, Qualified Inspectors

In the six establishments visited on-site, there were 52 government (DIPOA) inspectors and 71 establishment-paid inspectors. All inspectors were assigned inspection tasks by the Chief of the Service at each establishment.

- 1. As inspectors in slaughter establishments, establishment-paid inspectors were assigned to perform the required post-mortem duties of head, viscera and carcass inspection.
- 2. In both slaughter and processing establishments, establishment-paid inspectors were performing "floor inspection duties." They were assigned primarily to enforce sanitation requirements.
- 3. In some cases, these establishment-paid employees work as secretaries and provide assistance to the Chief of Service in office work.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters of the CCA pertaining to employment of government and establishment-paid inspectors. This record review revealed the following concerns:

- There were 163 DIPOA inspectors and 185 establishment-paid inspectors working in the 28 U.S.-certified establishments.
- Brazilian law permits the use of establishment-paid inspectors in certain cases.
 This law also permits inspection employees to receive food and in certain situations transportation and subsidized or free housing.

7. ESTABLISHMENT AUDITS

As mentioned previously, six establishments were visited to assess the duties performed by DIPOA and establishment-paid employees. Seventy-one establishment-paid inspectors were observed performing official post-mortem inspection tasks and other official inspection tasks in these six establishments.

Staffing information by establishment is presented in the attached individual establishment review forms.

8. CLOSING MEETING

A closing meeting was held on November 20, 2003, in Sao Paulo with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. M. Ghias Mughal
Deputy Director, Review Staff

9. ATTACHMENTS

Individual Foreign Establishment Audit Forms Foreign Country Response to Draft Final Audit Report

United States Department of Agriculture Food Safety and Inspedion Service

1.	ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3.	ESTABLISHMENT NO.	4. NAME OF COUNTRY	
	BERTIN LTDA	Nov. 18, 03		SIF 0337	Brazil	
LINS 5. NAME (5. NAME OF AUC	OF AUDITOR(S)		6. TYPE OF AUDIT	
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7.	Written SSOP	. 0	3:	3. Scheduled Sample		0
.8	Records documenting implementation.	1 0	3.	4. Species Testing		1 0
	Signed and dated SSOP, by on-site or overall authority.	0	3:	5. Residue		0
	Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements				Other Requirements	! B
	. Implementation of SSOP's, including monitoring of implemen	tation. O	36	S. Export		0
	. Maintenance and evaluation of the effectiveness of SSOP's.	0	31	7. Import		0
12	 Corrective action when the SSOPs have faled to prevent dir product contamination or adulteration. 	ect O	38	8. Establishment Grounds	and Pest Control	0
13	. Daily records document item 10, 11 and 12 above.	0	39	. Establishment Construc	tion/Maintenance	0
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements). Light		! 0
14	. Developed and implemented a written HACCP plan .	0		. Ventilation	·	10
15	. Contents of the HACCP list the food safety howards, critical control points, critical limits, procedures, corrective act	ions.		. Plumbing and Sewage		0
16	. Records documenting implementation and monitoring of the HACCP plan.	O	⊢	. Water Supply . Dressing Rooms/Lavator	rion	0
17	. The HACCP plan is signed and dated by the responsible establishment individual.	O	-	. Equipment and Utensils	HES	0
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46	. Sanitary Operations		0
18	Monitoring of HACCP plan.	0	47	. Employee Hygiene		1 0
19.	Verification and validation of HACCP plan.	0	48	. Condemned Product Cor	ntrol	0
20.	Corrective action written in HACCP plan.	10	-			
21.	Reæsessed adequacy of the HACCP plan.	0		Part F - In	spection Requirements	
22	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur	the O	49	Government Staffing		i X
	Part C - Economic / Wholesomeness		50	Daily Inspection Coverag	je	X
23.	Labeling - Product Standards	0	51	Enforcement	/	77
24.	Labeling - Net Weights	0	-			<u> </u>
25.	General Labeling	0	52.	Humane Handling		0
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	ture) O	53.	Animal Identification		0
	Part D - Sampling Generic <i>E. coli</i> Testing		54.	Ante Mortem Inspection		0
27.	Written Procedures	. 0	55.	Post Mortem Inspection		, 0
28.	Sample Collection/Analysis	. 0	T			
29.	Records	0		Part G - Other Regula	atory Oversight Requirements	
S	almonella Performance Standards - Basic Require	ments	56.	European Community Dire	ectives	0
30.	Corrective Actions	0	57.	Monthly Review		0
31.	Ressessment	: O	58.		·	:
32.	Written Assurance	0	59.		~^~	
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Brazil Est. NO: SIF 0337

Date of Visit: November 12, 2003

49, 50 and 51. Information supplied by the Brazilian Government Officials indicated 16 out of 24 total employees performing various official inspection duties, were establishment-paid (Article 102) inspectors.-- 9 CFR 327.2 regulatory requirements were not met.

61. NAME OF AUDITOR Dr. M. Ghias Mughal 62. AUDITOR SIGNATURE AND DATE,

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUD!T	DATE	3. ESTABLISHMENT NO.	, 4. NAME OF COUNTRY		
Friboi, Ltda.	Nov. 12, 03		SIF 0862	Brazil		
Gioania			DR(S)	6. TYPE OF AUDIT		
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Basic Requirements		Results		onomic Sampling	Results	
7. Written SSOP		0	33. Scheduled Sample		0	
8. Records documenting implementation.		- 0_	34. Species Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.		0	35. Residue			
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11. Maintenance and evaluation of the effectiveness of SSC		0	37. Import		0	
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13. Daily records document item 10, 11 and 12 above.		0	39. Establishment Construc	tion/Maintenance	0	
Part B - Hazard Analysis and Critical Contro Point (HACCP) Systems - Basic Requirement		ï	40. Light		0	
14. Developed and implemented a written HACCP plan.	-	0	41. Ventilation		0	
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 Records documenting implementation and monitoring of HACCP plan. 	the	1 O 1	43. Water Supply		1 0	
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19. Verification and validation of HACCP plan.		0	48. Condemned Product Co	ntrol	0	
20. Corrective action written in HACCP plan.						
21. Reæssessed adequacy of the HACCP plan.		i O	Part F - In	spection Requirements	i I	
22. Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event		0	49. Government Staffing		X	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	ge	X	
23. Labeling - Product Standards		0	51. Enforcement		X	
24. Labeling - Net Weights		0	52 Humano Handling			
25. General Labeling		0	52. Humane Handling	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins	/Moisture)	0	53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing		i i	54. Ante Mortem Inspection		0	
27. Written Procedures		0	55. Post Mortem Inspection		0	
28. Sample Collection/Analysis		0				
29. Records		0	Part G - Other Regul	atory Oversight Requirements		
Salmonella Performance Standards - Basic Rec	quirements		56. European Community Dire	ectives	0	
30. Corrective Actions		0	57. Monthly Review		! 0	
31. Ræssessment		0	58.			
32 Written Assurance		: 0	59.		i	
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Brazil Est. NO: SIF 0862

Date of Visit: November 12, 2003

49, 50, and 51: Information supplied by the Brazilian Government Officials indicated 23 out of 36 total employees performing various official inspection duties, were establishment-paid (Article 102) inspectors -- 9 CFR 327.2 regulatory requirements were not met.

United States Department of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	- 3, ESTABLISHMENT NO. 114, NAME OF COUNTRY	
FRIBOI Ltda.	Nov. 19, 03	SIF 1662 Brazil	
CAMPO GRANDE	5. NAME OF AUDIT	OR(S) 6. TYPE OF AUDIT	
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	Dr. M. Ghias		MENT AUDIT
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Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP) Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	0	33. Scheduled Sample	1 0
8. Records documenting implementation.	0	34. Species Testing	0
9. Signed and dated SSOP, by on-site or overall authority.	0	35. Residue	0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	į.
10. Implementation of SSOP's, including monitoring of implement	tation. O	36. Export	0
11. Maintenance and evaluation of the effectiveness of SSOP's.	0	37. Import	0
 Corrective action when the SSOPs have faled to prevent dire product contamination or adulteration. 	ect O	38. Establishment Grounds and Pest Control	0
13. Daily records document item 10, 11 and 12 above.	, 0	39. Establishment Construction/Maintenance	0
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	0
14. Developed and implemented a written HACCP plan.	. 0	41. Ventilation	0
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective active.	ons.	42. Plumbing and Sewage	0
 Records documenting implementation and monitoring of the HACCP plan. 	0	43. Water Supply	0
The HACCP plan is signed and dated by the responsible establishment individual.	0	44. Dressing Roms/Lavatories 45. Equipment and Utensils	0
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations	0
18. Monitoring of HACCP plan.	0	47. Employee Hygiene	
19. Verification and validation of HACCP plan.	0	48. Condemned Product Control	0
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21. Reassessed adequacy of the HACCP plan.	0	Part F - Inspection Requirements	ŕ
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr		49. Government Staffing	X
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	X
23. Labeling - Product Standards	0.	51. Enforcement	1 3/
24. Labeling - Net Weights	1 0		- X
25. General Labeling	0	52. Humane Handling	10
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moist	ture) O	53. Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	0
27. Written Procedures	1 0	55. Post Mortern Inspection	10
28. Sample Collection/Analysis	. 0		
29. Records	! 0	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requirer	ments	56. European Community Directives	0
30. Corrective Actions	0	57. Monthly Review	· O
31. Reassessment	0	58.	
2. Written Assurance	. 0	59.	

Brazil Est. NO: SIF 1662

Date of Visit: November 12, 2003

49, 50 and 51: Information supplied by the Brazilian Government Officials indicated 10 out of 22 total employees performing various official inspection duties, were establishment-paid (Article 102) inspectors -- 9 CFR 327.2 regulatory requirements were not met.

61. NAME OF AUDITOR

Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

4. 272217 About H- Chaudry

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY	
SADIA S/A	! Nov. 13	, 03	SIF 2015 Brazil	
Varzea Grande	5. NAME OF	AUD!TO	R(S) 6. TYPE OF AUDIT	
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Part A - Sanitation Standard Operating Procedures		Audit	Part D - Continued	
Basic Requirements	(000.)	Results	Economic Sampling	: Audit Results
7. Written SSOP		0	33. Scheduled Sample	0
8. Records documenting implementation.		0	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		0	35. Residue	0
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements	')		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation.	0	36. Export	0
11. Maintenance and evaluation of the effectiveness of SSOP's	š	0	37. Import	0
 Corrective action when the SSOPs have falled to prevent of product contamination or adulteration. 	direct	0	38. Establishment Grounds and Pest Control	0
13. Daily records document item 10, 11 and 12 above.		Ο	39. Establishment Construction/Maintenance	0
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	0
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19. Verification and validation of HACCP plan.	1	0	48. Condemned Product Control	10
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21. Reassessed adequacy of the HACCP plan.		0	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occ		0	49. Government Staffing	X
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	X
23. Labeling - Product Standards		0	51. Enforcement	- X
24. Labeling - Net Weights		0		
25. General Labeling		0	52. Humane Handling	0
26. Fin. Prod Standards/Boneless (Defects/AQL/Park Skins/Mo	isture)	0	53. Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	i o
27. Written Procedures	!	0	55. Post Mortem Inspection	0
28. Sample Collection/Analysis		0		
29. Records	1	0	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requi	rements		56. European Community Directives	. 0
30. Corrective Actions	i	0	57. Monthly Review	0
31. Reassessment		0	58.	1
32. Written Assurance		0	59.	1

Brazil Est. NO: SIF 2015

49, 50 and 51: Information supplied by the Brazilian Government Officials indicated 11 out of 20 total employees performing various official inspection duties, were establishment-paid (Article 102) inspectors -- 9 CFR 327.2 regulatory requirements were not met.

Date of Visit: November 12, 2003

61. NAME OF AUDITOR

Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE
for mangety H. Chaushry 3/20/04

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	, 2. AUD!T DA	KTE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
FRIGORIFICO ARAPUTANGA S/A	Nov. 14, 03		S	IF 2979	Brazil	
ARAPUTANGA	5. NAME OF A				6. TYPE OF AUDIT	
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Part A - Sanitation Standard Operating Procedures (S			I		art D - Continued	
Basic Requirements	3301)	Audit Results			onomic Sampling	Audit Results
7. Written SSOP		0	33.	Scheduled Sample		0
8. Records documenting implementation.		0	34.	Species Testing		, 0
9. Signed and dated SSOP, by on-site or overall authority.		0	35.	Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements				Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	itation.	0	36.	Export		! 0
11. Maintenance and evaluation of the effectiveness of SSOP's.		0	37.	Import		0
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13. Daily records document item 10, 11 and 12 above.		0	39.	Establishment Construc	tion/Maintenance	0
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 Records documenting implementation and monitoring of the HACCP plan. 	 	0		Water Supply		0
 The HACCP plan is signed and dated by the responsible establishment individual. 	!	0		Dressing Rooms/Lavato Equipment and Utensils		0
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations		0
18. Monitoring of HACCP plan.		0	47.	Employee Hygiene		0
19. Verification and validation of HACCP plan.	1	0		Condemned Product Co	ntral	10
20. Corrective action written in HACCP plan.	1	0				
21. Reassessed adequacy of the HACCP plan.		0		Part F - In	spection Requirements	į.
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.		0	49.	Government Staffing		X
Part C - Economic / Wholesomeness			50.	Daily Inspection Coverag	ge	X
23. Labeling - Product Standards		0	51.	Enforcement		X
24. Labeling - Net Weights		0				
25. General Labeling		0	52.	Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	ture)	0	53.	Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54. /	Ante Mortem Inspection		0
27. Written Procedures		0	55. f	Post Mortem Inspection		0
28. Sample Collection/Analysis	(0				
29. Records		0	F	Part G - Other Regul	atory Oversight Requirements	
Salmonella Performance Standards - Basic Require	ments	5	56. E	uropean Community Dire	ectives	0
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31. Reassessment) :	58.			i
32. Written Assurance	. () (59.			:

Brazil Est. NO: SIF 2979

Date of Visit: November 12, 2003

49, 50 and 51: Information supplied by the Brazilian Government Officials indicated nine out of 20 total employees performing various official inspection duties, were establishment-paid (Article 102) inspectors -- 9 CFR 327.2 regulatory requirements were not met.

United States Department of Agriculture Food Safety and Inspection Service

	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
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32. Written Assurance G 59.	31. Reassessment	! 0	58.		
	32. Written Assurance	0	59.		i

Brazil Est. NO: SIF3155

Date of Visit: November 12, 2003

49, 50 and 51: Information supplied by the Brazilian Government Officials indicated one of two employees performing various official inspection duties were establishment-paid (Article 102) inspectors -- 9 CFR 327.2 regulatory requirements were not met.

61. NAME OF AUDITOR Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE to Mansacry H - Chaudry 5/20/04

/handwritten: Nancy Goodwin URGENT/

/seal/

FEDERAL PUBLIC SERVICE DEPARTMENT OF AGRICULTURE, LIVESTOCK & SUPPLY

[Portuguese acronym: MAPA]

BUREAU OF LIVESTOCK PROTECTION [Portuguese acronym: SDA]
ANIMAL PRODUCTS INSPECTION SECTION [Portuguese acronym: DIPOA]
INTERNATIONAL TRADE CONTROL DIVISION [Portuguese acronym: DCI]

OFFICIAL LETTER No. 616/2004/DCI/DIPOA

BRASILIA, May 28, 2004

From: Head of the International Trade Control Division-DCI of the Animal Products Inspection Section-DIPOA

To: Mr. Oliver Flake – Acting Medical Advisor for Agricultural Affairs of the United States Embassy in Brazil/Brasilia – Fax: 312-7659

Re: Forwarding reply to the "Draft Final Report of a Special Follow-up Audit carried out in Brazil's Meat Inspection System" performed by Dr. Ghias Mughal, of the FSIS/USDA, from November 10 - 20, 2003

In reply to the "Draft Final Report of a Special Follow-up Audit carried out in Brazil's Meat Inspection System" performed by Dr. Ghias Mughal, of the FSIS/USDA, from November 10 - 20, 2003, we report that:

- the situation mentioned by Dr. Ghias Mughal has already been solved, and at this time, official inspection activities at facilities qualified to export to the United States are only conducted by government-paid employees.
- in addition, announcements for public testing in connection with hiring over 114 veterinary doctors (agricultural and livestock supervisors), and over [illegible] inspection agents for the Department of Agriculture, Livestock & Supply-MAPA have already been published in the Official Daily [Diário Oficial] (enclosed).

Kind regards,
/illegible signature/
Ari Crispim dos Anjos
Agricultural & Livestock Supervisor
Head of the DCI/DIPOA

In agreement May 28, 2004

/illegible signature/

Djalma /illegible/ Santos da Silva

Veterinary Doctor /illegible/ Veterinary Registration No. /illegible/ /illegible/

DIPOA Technical Assistant

/handwritten: <u>IES 367</u>

BW 6/2